

LISTING OF CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application.

1. (Currently amended) A method for dispensing a liquid beverage containing real milk solids comprising

mounting a beverage dispensing container in a dispenser at ambient temperature and pressure, said container holding an aseptic ultra high temperature (UHT) liquid beverage concentrate containing real milk solids and a stabilizer consisting essentially of sodium hexametaphosphate and carrageenan in an effective amount to provide (a) an extended shelf stability of said concentrate of at least about 30 days without granulation and/or separation of the milk solids, and (b) milk solids which do not separate upon dilution with water,

providing a water source for mixing water with said aseptic beverage concentrate in a mixing chamber of the dispenser,

aseptically pumping by drawing a portion of said aseptic beverage concentrate from said container and mixing with said water in the dispenser mixing chamber in preselected proportions to formulate said beverage,

maintaining the remaining amount of aseptic beverage concentrate in said container under aseptic condition,

dispensing said formulated beverage containing real milk solids from said dispenser mixing chamber, and

automatically flushing and sanitizing the dispenser by dispensing about 180-212°F water into the mixing chamber when no product is dispensed for a period of time.

2. (Original) The method of claim 1 wherein said concentrate is maintained under ambient temperature and said water is heated to dispense a hot liquid beverage.
3. (Canceled)
4. (Original) The method of claim 2 wherein said concentrate is a cappuccino concentrate comprising about 2-12% coffee solids, about 0.5-28% milk solids nonfat (MSNF) and about 0-20% milk fat.
5. (Original) The method of claim 4 wherein said cappuccino concentrate is mixed with water at a ratio of about 3:1 to about 4:1 of water to concentrate.
6. (Canceled)
7. (Currently Amended) The method of claim 2 wherein said concentrate is a cappuccino concentrate comprising about 2-12% coffee solids, about 0.5-28% milk solids nonfat (MSNF), about 0-20% milk fat and about 5-40% sweetener solids and the concentrate is mixed at a ratio of about 3:1 of water to concentrate.
8. (Canceled)
9. (Original) The method of claim 2 wherein said concentrate is a chocolate concentrate comprising about 0.1-10% chocolate solids, about 0.5-28% milk solids nonfat (MSNF), about 5-40% sweetener solids and about 0-20% milk fat and the concentrate is mixed at a ratio of about 3:1 to about 4:1 of water to concentrate.
10. (Canceled)

11. (Original) The method of claim 2 wherein said concentrate is a tea concentrate comprising about 2–10% tea solids, about 0.5-28% milk solids nonfat (MSNF), about 0-40% sweetener solids and about 0-20% milk fat and the concentrate is mixed at a ratio of about 3:1 to about 4:1 of water to concentrate.

12. (Canceled)

13. (Original) The method of claim 1 wherein the concentrate comprises about 0.1-10% flavor solids, about 0.5-28% milk solids nonfat (MSNF), about 0-40% sweetener solids, and about 0-20% milk fat.

14-36. (Canceled)